







La Saurine Grenache, IGP Gard, Rosé, 2023 IGP Gard, France

The 2023 vintage, despite a dry winter, witnessed the vines beginning their cycle. A rainy spring energized growth, especially for the Grenache. Summer heat exceeding 40°C affected yields, but the grape quality remains excellent, resulting in robust red wines, aromatic whites, and a vibrant character for the rosés.

PRESENTATION

This cuvée, La Saurine, celebrates the terroir that makes up the Gardois vineyard of Maison Sinnae. This wine was born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typical terroir that makes the singularity of the wines of our House.

LOCATION

The vineyard is located in southeastern France on the right bank of the Rhône near the villages of Laudun and Chusclan in the alluvial plain of the Rhône.

TERROIR

Sandy and silty soils with exposure to the Mistral wind.

WINEMAKING

Blend of wines from direct pressing and bleeding. Traditional vinification at low temperatures (13 to 16° C).

VARIETAL

Grenache noir

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

A wine with a bright, delicate coral pink colour

AT NOSE

On the nose, notes of red fruits (raspberry, strawberry).

ON THE PALATE

These notes are equally tasty and greedy in the mouth.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Sea food, White meat, Red meat, Poultry

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Evolution							750		;	3 365 385 002 498	3 365 388 000 101
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,1730	7,0380	738,9933	29,6	8,03	30,1*16,9*25	160*80*120

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